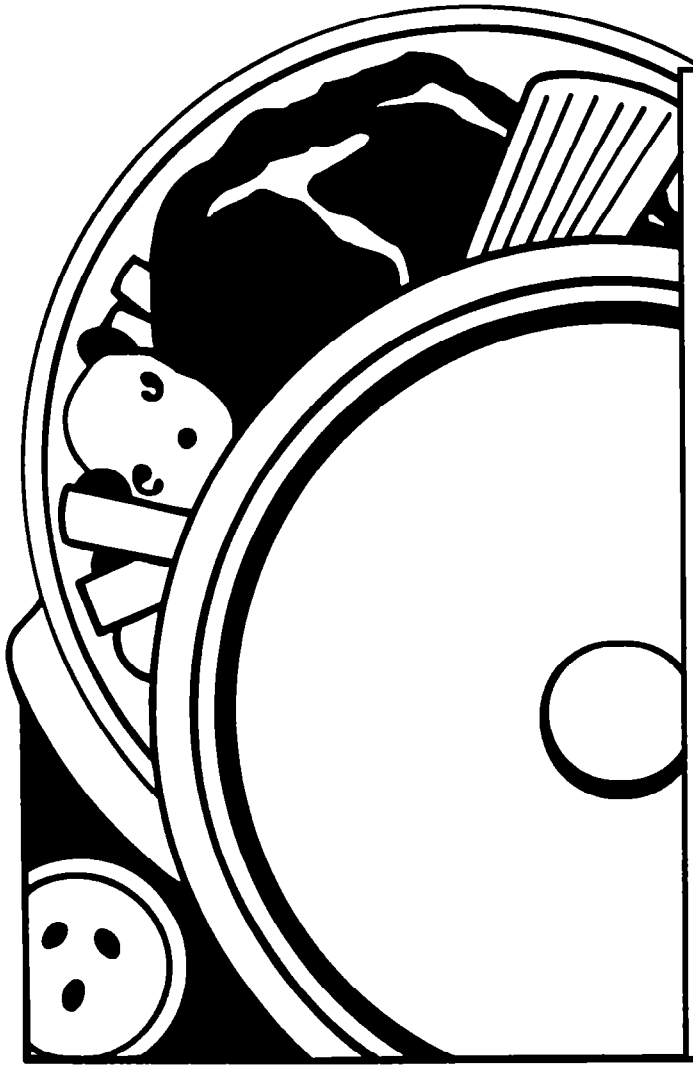
Whirlpool®

HOW TO MAKE A HOME RUN.™

Use And Care GUIDE



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1-800-253-1301
Call us with questions or comments.

SELF-CLEANING GAS BUILT-IN OVEN

9-95

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

MODEL SB160PED

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A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ovens are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free 24 hours a day. 1-800-253-1301

Oven Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

WARNING
This symbol alerts you to such dangers as personal injury, burns, fire, and electrical shock.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING	**To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:**

WARNING: If the information in this manual is not followed exactly, a fire or explosion could result causing property damage, personal injury, or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

General

- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to the proper gas supply and checked for leaks. The oven must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide, and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not attempt to light the oven burner during a power failure. Personal injury could result.
- Use the oven only for its intended use as described in this manual.

- Do not touch interior surfaces of oven. Areas near interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.

- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot surface and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials in or near the oven or in the storage drawer. The fumes could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line oven bottom, or any other part of the oven. Use aluminum foil only as recommended in this manual.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

continued on next page

When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

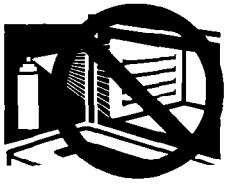
Grease

- Grease is flammable. Do not allow grease to collect in vents. Wipe spillovers immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

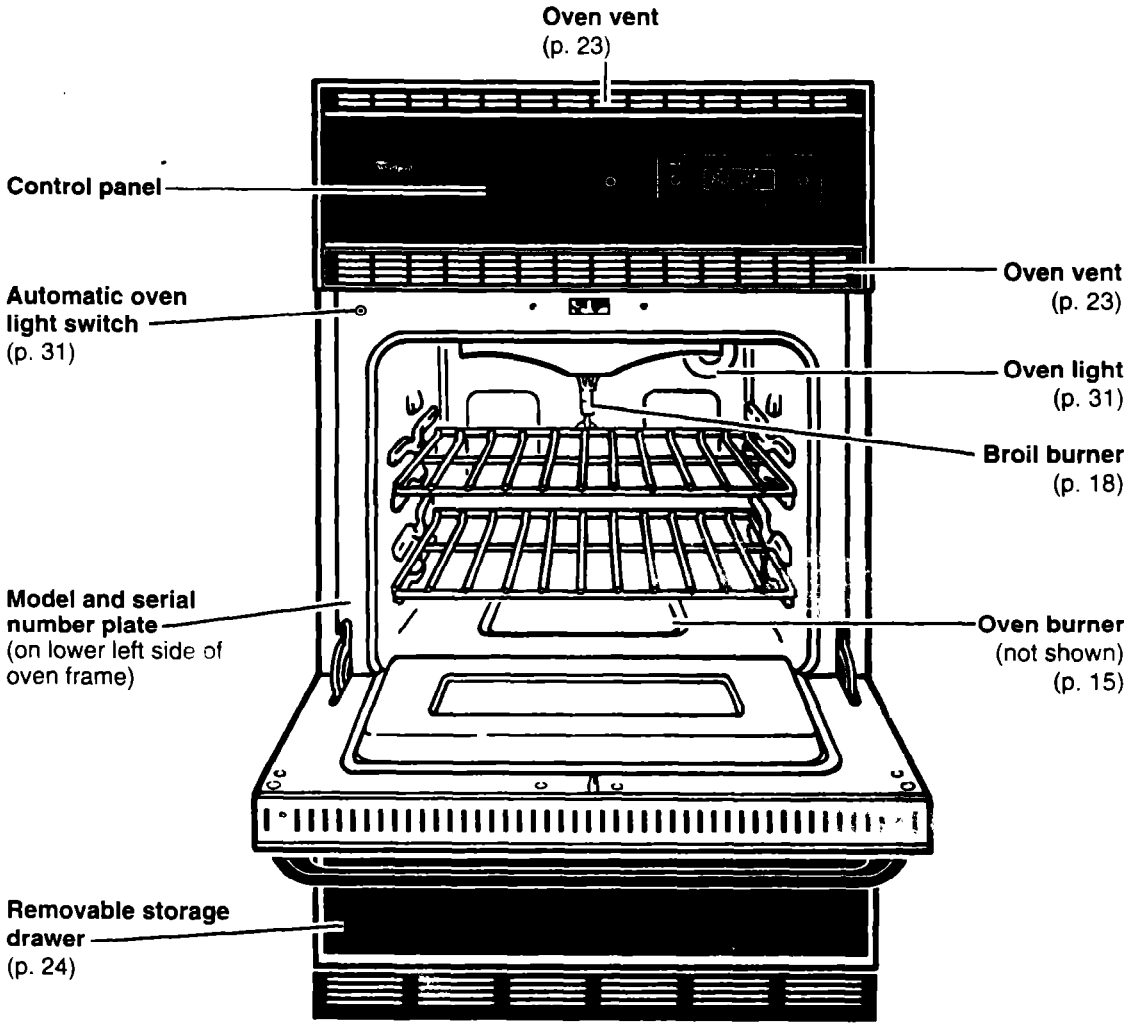


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the oven before servicing the oven.

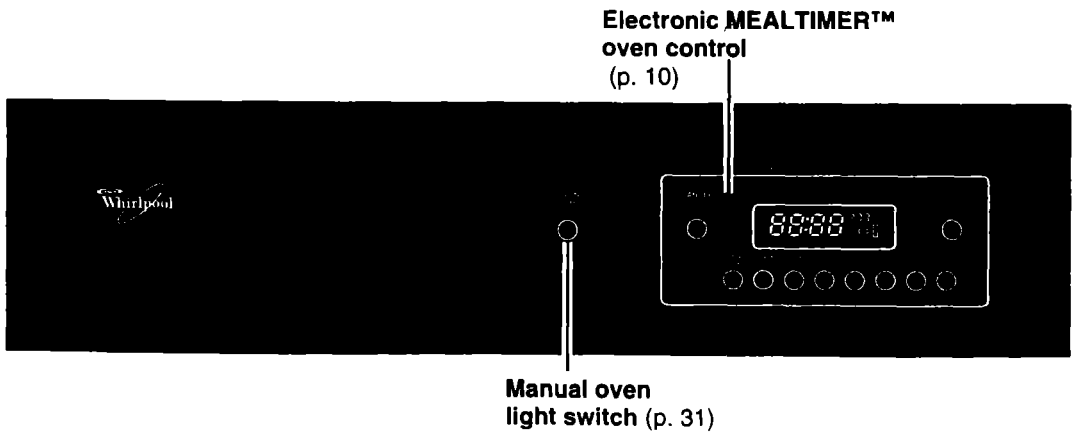
– READ AND SAVE THESE INSTRUCTIONS –

Getting to Know Your Oven

This section contains captioned illustrations of your oven. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.



Control panel



Using Your Oven

To obtain the best cooking results possible, you must operate your oven properly. This section gives you important information for efficient and safe use of your oven. This oven is equipped with an electronic ignitor for the oven burner and a second ignitor for the broil burner. The electronic ignitor automatically lights the oven burner each time it is used. This oven cannot be used during prolonged power failure.

NOTE: This oven was tested for use with natural gas and is also design approved for use with Liquified Petroleum Propane gas. Instructions for conversions are in the Installation Instructions.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

When baking on two racks, arrange racks on first and third rack guides from bottom.

To change rack position, pull rack out to the stop, raise the front edge, and slide out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 18.

For proper roasting, follow these guidelines:

- **The rack** must be level.
- **Use** adequate amount of liquid (meat juices or water) so food does not get overdone.

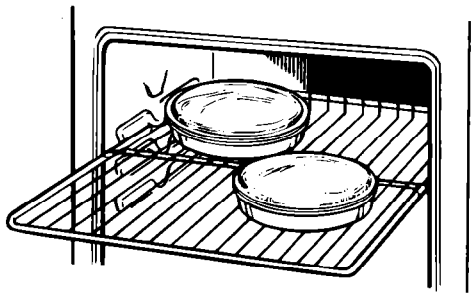
⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.
- Do not place items on the open oven door.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½-2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

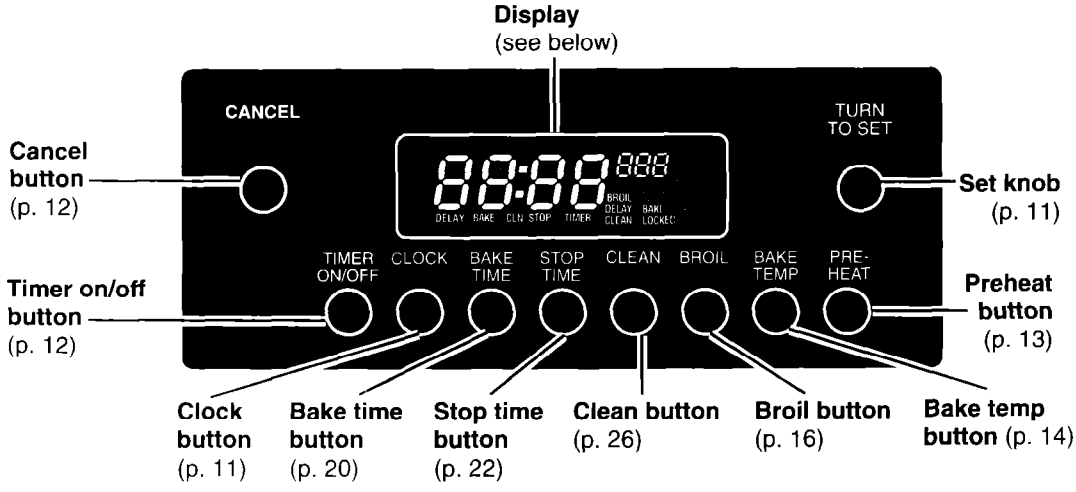
Use the following as a guide to determine where to place the pans:

One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

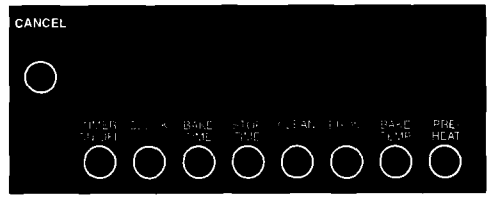
The electronic oven control



Display/clock

- **When you first plug in the oven,** the time display will flash until you set a new time. If, after you set the clock (page 11), the time display again flashes, your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings, and what command buttons have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
  - **For settings from 0 to 1 minute 55 seconds,** the display will increase in 5-second amounts and count down each second.
  - **For settings from 2 minutes to 9 minutes 50 seconds,** the display will increase in 10-second amounts and count down each second.
  - **For settings from 10 to 59 minutes,** the display will increase in 1-minute amounts and count down each second.
  - **For settings from 1 hour to 1 hour 55 minutes,** the display will increase in 5-minute amounts and count down each minute.
  - **For settings from 2 hours to 9 hours 55 minutes,** the display will increase in 10-minute amounts and count down each minute.
- **When you are using Bake Time,** the display will show hours and minutes.

Command buttons

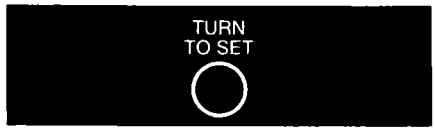


The command buttons tell the oven what to do and in what order. A few examples:

- **Clock** tells the oven you are going to set the clock.
- **Cancel** tells the oven to turn off.

Each command button (except Cancel) has its own Indicator Light on the display. The Indicator Light comes on when you press the command button.

Set knob



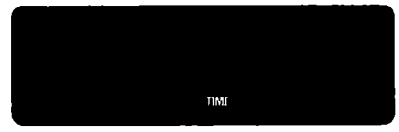
Once you've pressed a command button to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number on the display. Turning the Set Knob counterclockwise decreases the number on the display.

Setting the clock

1. Press the Clock button.

PRESS

YOU SEE



2. Turn the Set Knob until the correct time shows on the large display.

TURN

YOU SEE

(example shows 1 o'clock)

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours and 55 minutes. You will hear 3 tones when the set time is up, then one tone every 10 seconds for 5 minutes or until you press the Timer On/Off button.

1. Press the Timer On/Off button.

PRESS

YOU SEE

2. Turn the Set Knob until the desired time shows on the large display.

The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 tones, then one reminder tone every 10 seconds for 5 minutes until you press the Timer On/Off button.

TURN

YOU SEE

(example shows 30 seconds)

To cancel the Minute Timer:

Press the Timer On/Off button.

PRESS

YOU SEE

(time of day)

Canceling a function

The Cancel button will cancel any function except for times set with the Timer On/Off button. When the Cancel button is pressed, the large display will show the time of day or, if the Minute Timer is being used, the time remaining.

Baking with preheating

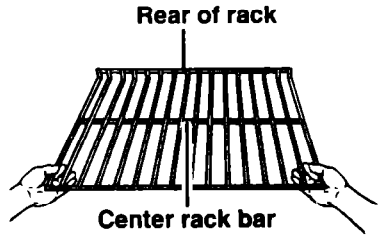
For best results when baking, preheat the oven before placing food in the oven. The oven can be programmed to preheat at any temperature from 170°F to 550°F.

NOTES:

- **Do not preheat** when roasting or cooking items such as casseroles.
- **Preheating** requires approximately 10 minutes. When the preheat temperature is reset higher, preheating will take an additional 10 minutes.
- **Do not attempt** to light the oven burner during a power failure. See "Important Safety Instructions" on page 5 for more information.

1. Position the rack(s) properly before turning on the oven.

For further information, see "Positioning racks and pans" on page 8.



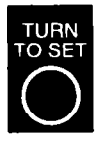
2. Press the Preheat button.

PRESS

YOU SEE

3. Turn the Set Knob until the desired temperature shows on the small display.

TURN



YOU SEE

(example shows 350°F baking temperature)

Release the Set Knob.
The burner will light in 50-60 seconds.

YOU SEE

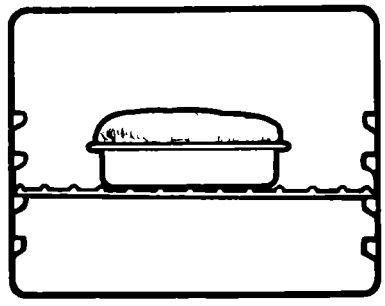
When the oven is finished preheating, three tones will sound and the small display will show the programmed set temperature.

YOU SEE

4. Put food in the oven.

The oven will automatically go from preheating into baking. You do not have to set a separate baking cycle. During baking, the oven burner will turn on and off to keep the oven temperature at the setting. The ON Indicator Light will cycle on and off with the burner.

NOTE: Do not place food directly on the oven bottom.



5. When baking is done, press the Cancel button.

The oven will then shut off.

PRESS

YOU SEE

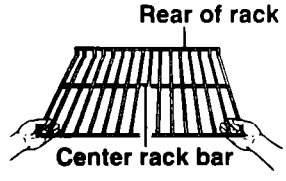
(time of day)

Baking/roasting without preheating

NOTE: Do not attempt to light the oven burner during a power failure. See "Important Safety Instructions" on page 5 for more information.

1. Position the rack(s) properly before turning on the oven.

For further information, see "Positioning racks and pans" on page 8.



2. Press the Bake Temp button.

PRESS

YOU SEE

3. Turn the Set Knob until the desired temperature shows on the small display.

The display will increase in 5°F amounts. The burner will light in 50-60 seconds.

NOTE: If the oven is still warm from an earlier use, the display will show the actual oven temperature and increase in 5°F amounts.

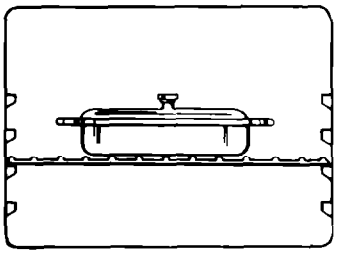
TURN

YOU SEE

(example shows 350°F baking/ roasting temperature)

4. Put food in the oven.
During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting. The ON Indicator Light will cycle on and off with the burner.

NOTE: Do not place food directly on the oven bottom.



5. When baking/roasting is done, press the Cancel button.
The oven will then shut off.

PRESS

YOU SEE

(time of day)

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:

NOTES:

- **DO NOT measure** oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.
- **Adjusting** the oven temperature control will only change cooking temperatures. It will not affect Self-Cleaning temperatures.

1. Press and release the Bake Temp button.

PRESS

YOU SEE

2. Turn the Set Knob until 550°F appears on the small display.

TURN

YOU SEE

continued on next page

3. Within two seconds, press and hold the Bake Temp button until the special two-digit display appears. Release the Bake Temp button.

The display now indicates the amount of degrees offset between the original factory temperature setting and the current temperature setting. If the oven control has the original factory setting, the display will read "00".

PRESS AND HOLD

YOU SEE

4. To change the setting, turn the Set Knob until the desired amount of offset appears on the display.

You can change the setting up or down 35°F, in 5°F steps.

NOTE: If you have decreased the setting, a minus sign (-) will appear before the number. If you have increased the setting, there will not be any sign in front of the number.

TURN

YOU SEE

(example shows setting 10°F cooler)

5. Press the Cancel button.

PRESS

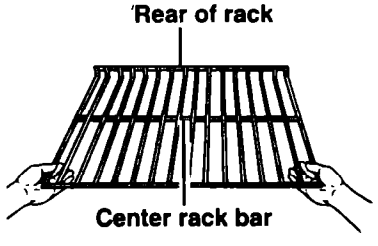
YOU SEE

(time of day)

Broiling

1. Position the rack(s) before turning the oven on.

Position the oven rack so that the surface of the food is at least 3 inches (7 cm) away from the broil burner. See "Broiling rack position chart" on page 18.



2. Preheat in BROIL for 5 minutes with the oven door closed.

NOTE: Do not preheat with the broiler pan in place.

PRESS

YOU SEE

3. Turn the Set Knob to the setting you want.

You can broil at one of two settings – "LO" or "HI". When the oven turns on, the ON Indicator Light will come on. The burner lights automatically in 50-60 seconds. Preheat for 5 minutes.

NOTE: For most foods, broil at "HI". The "LO" setting can be used when broiling foods which overcook easily, such as fish or meringues. The "LO" setting can also be used when broiling foods that are precooked.

TURN

YOU SEE

(example shows "HI" setting)

4. After preheating, put food on broiler pan grid and place in the center of the oven rack.

5. Completely close the oven door to ensure proper broiling temperatures.

6. When broiling is done, press the Cancel button.

PRESS

YOU SEE

(time of day)

Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **If you broil** small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- **For best broiling results,** preheat in BROIL for 5 minutes. Do not preheat with broiler pan in place.
- **Broiling rack position** determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See "Broiling rack position chart" below for more information.
- **To sear meat,** place broiler pan at one of the higher rack positions so that meat is very near the flame.
- **Small steaks** may be broiled in the higher rack positions.
- **To cook large steaks** and other thick cuts of meat well done, move them to a lower rack position after searing.
- **After broiling,** remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

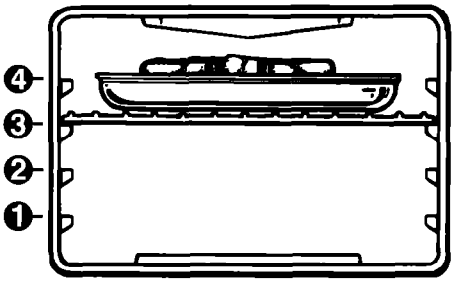
⚠WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner could spatter, smoke, burn, or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire.

Broiling rack position chart

RACK POSITION FROM BOTTOM	FOOD
3	Rare steaks and fish
2	Medium and well-done steaks and hamburgers; well-done foods such as chicken, lobster, ham slices, and pork chops



Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** oven only when recommended and for the shortest time possible.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Plan** your meals for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when roasting or cooking items such as casseroles.

Using the electronic MEALTIMER™ control

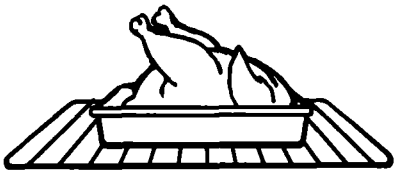
The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result.**

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 11.)

To start baking/roasting now and stop automatically

1. Position the oven rack(s) properly and put food in the oven.



2. Press the Bake Time button.

PRESS

YOU SEE

3. Turn the Set Knob clockwise until the desired baking/roasting time, up to 11 hours 59 minutes, shows on the large display.

TURN

YOU SEE

(example shows 30 minutes baking/roasting time)

4. Press the Bake Temp button to set the desired temperature.

PRESS

YOU SEE

5. Turn the Set Knob clockwise until the desired baking/roasting temperature shows on the small display.

The display will count down in 1-minute amounts.

NOTE: When the oven starts heating, the display will show the actual oven temperature. The displayed temperature will increase in 5°F amounts until the set temperature is reached.

TURN

YOU SEE

(example shows 350°F baking/roasting temperature)

6. When baking/roasting time is completed, the oven will turn off automatically and three tones will sound.

One tone will sound every 10 seconds for 5 minutes or until you press the Cancel button.

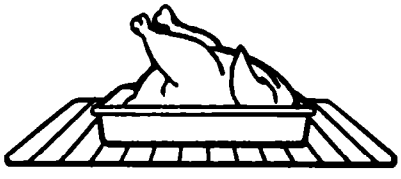
PRESS

YOU SEE

(time of day)

To delay start and stop automatically

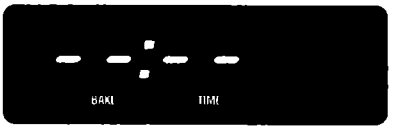
1. Position the oven rack(s) properly and put food in the oven.



2. Press the Bake Time button.

PRESS

YOU SEE



3. Turn the Set Knob clockwise until the desired baking/roasting time, up to 11 hours 59 minutes, shows on the large display.

TURN

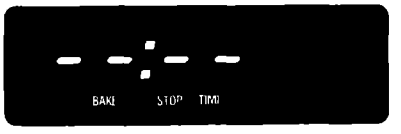
YOU SEE

(example shows 30-minute baking/roasting time)

4. Press the Stop Time button.

PRESS

YOU SEE



5. Turn the Set Knob clockwise until the desired stop time shows on the large display.
The display will then show the baking/roasting time and one tone will sound. If you do not set a baking/roasting temperature within 15 seconds, the control will cancel.

Cooking will start at a time equal to the stop time **minus the baking/roasting time. In example shown, that** would be 5:30 minus 30 minutes, or 5 o'clock.

TURN

YOU SEE

(example shows 5:30 stop time)

YOU SEE

(display returns to baking/ roasting time)

6. Press the Bake Temp button.

PRESS

YOU SEE

(display shows stop time)

7. Turn the Set Knob to set the desired baking/roasting temperature.

NOTE: Changes can be made at any time by pressing a command button.

TURN

YOU SEE

(example shows 350°F baking/roasting temperature)

8. When the start time is reached:

NOTE: When the oven starts heating, the display will show the actual oven temperature. The displayed temperature will increase in 5°F amounts until the set temperature is reached.

YOU SEE

(display counts down set time)

9. When baking/roasting time is completed, the oven will turn off automatically and three tones will sound.

One tone will sound every 10 seconds for 5 minutes or until you press the Cancel button.

YOU SEE

(time of day)

To cancel the MEALTIMER™ control settings:

Press the Cancel button.

PRESS

YOU SEE

(time of day)

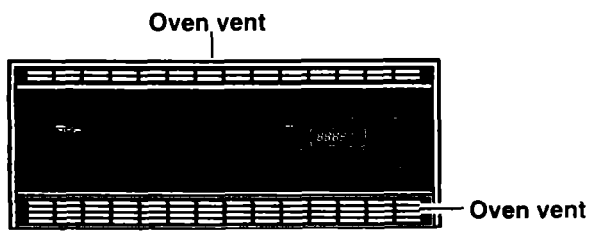
WARNING

To avoid sickness and food waste when using delay start:

- Do not let most UNFROZEN food stand in oven for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vents

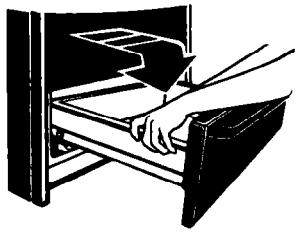


Hot air and moisture escape from the oven through vents located above and below the control panel. The vents are needed for air circulation. **Do not block the vents.** Poor baking/roasting will result.

The storage drawer

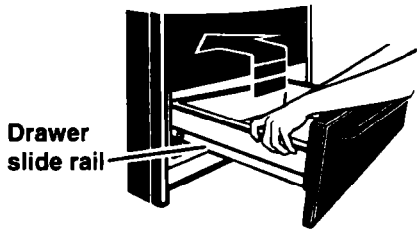
You can remove the storage drawer to make it easier to clean under the oven. **Use care when handling the drawer.**

Removing the storage drawer:



1. **Open** the storage drawer to the stop position.
2. **Tilt** drawer upward and **continue to pull** drawer out until drawer rollers are against the rail rollers.
3. **Tilt** drawer down and **continue to pull** drawer out of rails on both sides of opening.
4. **Set** drawer aside on a protected surface.

Replacing the storage drawer:

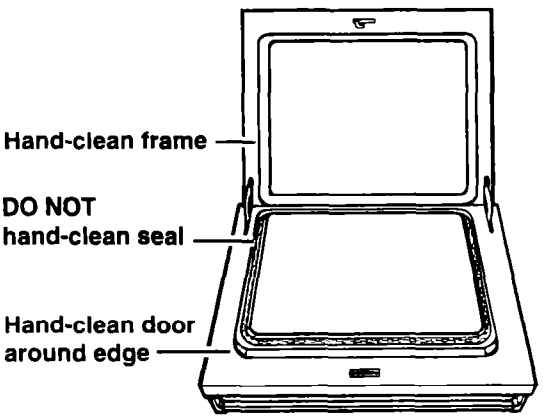


1. **Grasp** front of storage drawer and **place** rollers on drawer behind rollers in rails on both sides of opening.
2. **Close** drawer until it hits the stop, then **tilt** drawer upward to clear the stop.
3. **Close** drawer.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.
- **Remove any pots and pans** being stored in the oven.

  NOTE: You can clean the broiler pan and grid in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 30.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

WARNING

Burn Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.

NOTES:

- **Do not force** the door lock. You could bend or break it. The door lock is designed to stay locked until the oven is cool enough to safely open. Wait until it opens.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **Make sure** the oven light is off during the Self-Cleaning cycle. Keeping the oven light on will shorten bulb life.
- **This oven** is equipped with an internal cooling fan. You will hear a fan sound during a normal Self-Cleaning cycle. This fan comes on automatically to keep the electronic controls cool. Canceling the oven will not turn off this fan. It will continue running until the electronic controls have cooled enough. The fan will then automatically turn off.

Before setting the controls

Make sure the clock is set to the correct time of day and the door is closed.

(See "Setting the clock" on page 11.)

Setting the controls

To start cleaning immediately:

Press the Clean button and turn the Set Knob until the desired cleaning time shows on the display.

- **Use 2 hours** for light soil.
- **Use 3 hours to 4 hours maximum** for moderate to heavy soil.

PRESS

TURN

YOU SEE

(example shows 3-hour cleaning time)

To delay the start:

1. **Press the Clean button and turn the Set Knob until the desired cleaning time shows on the display.**

- **Use 2 hours** for light soil.
- **Use 3 hours to 4 hours maximum** for moderate to heavy soil.

PRESS

TURN

YOU SEE

(example shows 3-hour cleaning time)

2. **Immediately press the Stop Time button and turn the Set Knob to the new stop time.**
   The Self-Cleaning cycle will start at a time equal to the stop time minus the cleaning time. In the example at the right, that would be 5:30 minus three hours, or 2:30.

PRESS

TURN

YOU SEE

(example shows 5:30 stop time)

After the Self-Cleaning cycle is set:

The LOCKED Indicator Light will come on 15 seconds after you set the cleaning time. The door cannot be opened when this Indicator Light is on.

When the Self-Cleaning temperature is reached:

The ON Indicator Light will come on to tell you cleaning has begun.

After the Self-Cleaning cycle is completed:

YOU SEE

(time of day)

When the oven reaches HI broil temperatures:

The LOCKED Indicator Light will go off when the cooling time is over (after 30 minutes or more). The door lock will release 12-15 seconds after the LOCKED Indicator Light goes off. You can then open the door.

NOTE: If the door is opened too soon after the LOCKED Indicator Light goes off, the control will no longer work correctly. If this happens, close the door for an extra 10 seconds to fully release the door lock. The control will now work normally.

YOU SEE

(time of day)

To stop the Self-Cleaning cycle at any time:

Press the Cancel button. When the LOCKED Indicator Light goes off, you can open the door.

PRESS

YOU SEE

(time of day)

Special tips

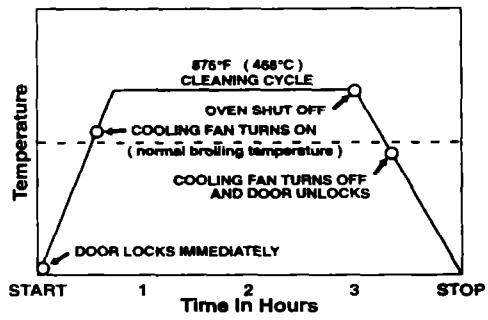
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected,** the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 25.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

We recommend a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 26.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



Caring for Your Oven

Your oven is designed for easy care. You can do most cleaning with items found around your home. Cleaning your oven whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠WARNING

Explosion Hazard

- Make sure all electronic control functions are canceled and the oven is cool before hand-cleaning.
- Do not use oven cleaners, bleach, or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.

Failure to follow these guidelines could result in burns, electrical shock, fire, or explosion.

Cleaning chart

Use the following table to help you clean your oven.

PART	WHAT TO USE	HOW TO CLEAN
Control panel and other exterior surfaces	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Make sure you have not turned the oven on when cleaning the panel. If you have, press the Cancel button.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • Do not clean in Self-Cleaning oven if heavily soiled. (See note on page 25.)

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 25-28.

The oven light

The Oven Light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

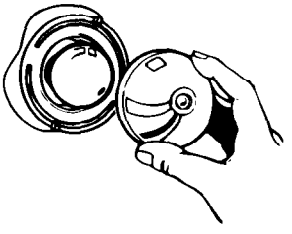
⚠WARNING

Electrical Shock Hazard

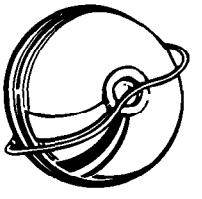
- Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out the glass cover.
3. **Remove** the light bulb from its socket. **Replace** with a 40-watt appliance bulb.



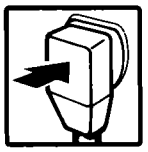
4. **Replace** the bulb cover and **snap** the wire holder in place. **Plug in** appliance or **reconnect** at the main power supply.

NOTE: Make sure the oven light is off during the Self-Cleaning cycle. Keeping the oven light on will shorten bulb life.

Troubleshooting

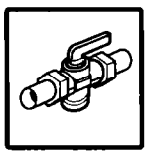
Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 34.

If nothing operates, check the following:

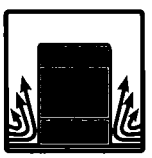


Is the oven plugged into a live outlet with the proper voltage? (See Installation Instructions.)

Have you blown a household fuse or tripped a circuit breaker?



Is the oven properly connected to gas supply? Contact an authorized Whirlpool service company to reconnect oven to gas supply. (See Installation Instructions.)



Is the flow of combustion and/or ventilation air to the oven blocked?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have programmed a delayed start time. Wait for the start time to be reached. • The oven door is not closed.

PROBLEM	CAUSE
Burner fails to light	• The oven is not wired into a live circuit with the proper voltage. (See Installation Instructions.) • You have blown a household fuse or tripped a circuit breaker.
The Self-Cleaning cycle will not operate	• The clock does not show the correct time of day. (See page 11 for setting information.) • You have programmed a delayed start time. Wait for the start time to be reached.
The cooling fan does not shut off after the Self-Cleaning cycle is completed	• The electronic controls have not cooled enough. The fan will only shut off after electronic controls have cooled. Canceling the Self-Cleaning cycle will not turn off the cooling fan.
Cooking results are not what you expected	• The oven is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 15 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • You are using a recipe that has never been tested or is not from a reliable source. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1 1/2 to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • If broiling, you have not completely closed the oven door. The broiler provides the best cooking results with the oven door closed.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 34.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 32-33. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Panel
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

***When asking for help or service:**

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

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WHIRLPOOL®
Gas Built-In Oven Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:

1. Correct the installation of your built-in oven.
2. Instruct you how to use your built-in oven.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when your built-in oven is used in other than normal, single-family household use.

C. Pickup and delivery. Your built-in oven is designed to be repaired in the home.

D. Damage to your built-in oven caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

5/93

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301,** from anywhere in the U.S.A.

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